



## Sauvignon Blanc Wine Cupcakes

READY IN



60 min.

SERVINGS



24

CALORIES



241 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.5 cup water
- ☐ 0.5 cup sauvignon blanc white wine
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 2 teaspoons lemon zest grated
- ☐ 6 cups powdered sugar
- ☐ 0.3 cup butter softened
- ☐ 0.1 teaspoon salt

- ☐ 0.3 cup sauvignon blanc white wine
- ☐ 1 teaspoon lemon zest   grated
- ☐ 1 serving evaporated cane juice   yellow
- ☐ 1 serving edible pearls   yellow

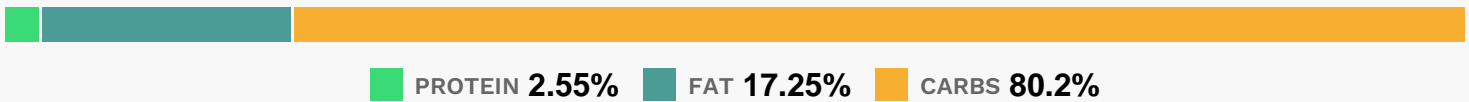
## Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make cake batter as directed on box, using cake mix, water, 1/2 cup wine, oil, eggs and 2 teaspoons lemon peel. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ In large bowl, beat powdered sugar, butter and salt with electric mixer on low speed until blended. Beat in 1/3 cup wine and 1 teaspoon lemon peel. If frosting is too thick, beat in more wine a few drops at a time. Frost cupcakes.
- ☐ Sprinkle with yellow sugar and pearls.

## Nutrition Facts



## Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.3539130843204%

Nutrients (% of daily need)

Calories: 241.45kcal (12.07%), Fat: 4.59g (7.06%), Saturated Fat: 2.28g (14.25%), Carbohydrates: 48g (16%), Net Carbohydrates: 47.72g (17.35%), Sugar: 38.74g (43.04%), Cholesterol: 27.24mg (9.08%), Sodium: 197.91mg (8.6%), Alcohol: 0.86g (100%), Alcohol %: 1.39% (100%), Protein: 1.53g (3.05%), Phosphorus: 78.46mg (7.85%), Calcium: 50.08mg (5.01%), Vitamin B2: 0.08mg (4.82%), Folate: 17.36µg (4.34%), Selenium: 2.55µg (3.64%), Vitamin B1: 0.05mg (3.48%), Iron: 0.57mg (3.14%), Vitamin E: 0.4mg (2.69%), Vitamin B3: 0.51mg (2.53%), Vitamin K: 2.53µg (2.41%), Manganese: 0.04mg (2.2%), Vitamin A: 108.61IU (2.17%), Vitamin B5: 0.17mg (1.67%), Vitamin B6: 0.03mg (1.32%), Vitamin B12: 0.08µg (1.26%), Fiber: 0.29g (1.15%), Copper: 0.02mg (1.13%)